



INSTALLATION & OPERATION MANUAL

VCH SERIES OVENS *

MODELS:

VCH5	ML-126365
VCH8	ML-126366
VCH16	ML-126367
VCH88	ML-126368

VRT SERIES OVENS *

MODELS:

VRT32I	ML-138024
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***Manufactured 2010**



For additional information on Vulcan-Hart or to locate an authorized parts and service provider in your area, visit our website at www.vulcanhart.com

IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL ELECTRICAL EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death.

Read the installation, operating and maintenance instructions thoroughly before installing or servicing equipment.

IN THE EVENT OF A POWER FAILURE,

DO NOT ATTEMPT TO OPERATE THIS DEVICE

TABLE OF CONTENTS

IMPORTANT FOR YOUR SAFETY	1
GENERAL	3
INTRODUCTION	3
PRINCIPLES OF COOK & HOLD OVENS	3
BENEFITS OF COOK & HOLD OVENS	4
COMPARISON OF COOK & HOLD OVENS	4
INSTALLATION	5
ELECTRICAL REQUIREMENTS	6
OPERATION	7
CONTROLS	7
BEFORE FIRST USE	7
MANUAL OPERATION	7
SETTING ADJUSTMENT	8
QUICK CYCLE	8
PRE-PROGRAMMED CYCLES	8
TESTING THE OVEN	9
ERR TOO HOT – ALARM	10
SHUTDOWN	10
EXTENDED SHUTDOWN	10
MAINTENANCE	11
CLEANING	11
STAINLESS STEEL CARE	11
DOOR GASKET CARE	12
COOKING	13
INTRODUCTION	13
COOKING RACK	13
BAKERY PRODUCTS	14
COOKING AND HOLDING GUIDE	15 – 16
RE THERMALIZATION GUIDE	17
GRAMS – LBS / OZ CONVERSIONS	18
TEMPERATURES	19
LOCKOUT / TAGOUT PROCEDURE	20
SERVICE & PARTS INFORMATION	20
TROUBLESHOOTING	21
SPECIFICATIONS	22
WIRING DIAGRAM	23

GENERAL

INTRODUCTION

Vulcan-Hart Ovens are produced with quality workmanship and material. Proper installation, usage, and maintenance of your oven will result in many years of satisfactory performance.

The Vulcan Cook & Hold Oven is more than just an oven – it's a "System"; precisely controlled heat, regulated to retain ascorbic acid and maximize the nutritional value, taste and eye-appeal of food. In this environment, virtually any food product can be prepared to delicious perfection in just ONE oven! "System" food preparation eliminates the need for multiple ovens with duplicate features.

This manual is provided to assist persons responsible for the operation and maintenance of the oven with a simple, but comprehensive understanding of its proper use. We recommend that you thoroughly read this entire manual and carefully follow all of the instructions provided prior to placing the oven into operation.

As with any piece of food service equipment, this oven system requires a minimum of care and maintenance. Recommended procedures are contained in this manual and should become a regular part of the operation of the unit.

Vulcan Cook & Hold Oven is the right choice for low temperature food preparation.

PRINCIPLES OF COOK & HOLD OVENS

Vulcan Cook & Hold Ovens are designed and perfected for cooking at a lower temperature. The principles of Low Temperature Cooking and Holding can be summarized into several objectives: ***increased product yields, increased profits from increased yields, increased moisture retention, increased tenderization, and consistency of doneness.***

When the Vulcan Cook & Hold Oven finishes the cooking cycle, it automatically switches to the hold cycle. Throughout this manual we recommend holding temperatures such as 140°F (60°C). This temperature refers to the oven's hold temperature setting and not to the internal temperature of the food being roasted. The internal product temperature will run below the hold temperature. (For example: roast beef held at 140°F will be about 130°F internally or medium rare.)

All meat products contain enzymes. These enzymes perform the important function of tenderizing the meat when they reach temperatures of 100°F (38°C) to 140°F (60°C). As these enzymes are heated, they break down the connective tissue that is inherent in all red meat products.

The hold cycle allows this natural tenderization process to proceed in an orderly manner. As long as the internal temperature of the meat does not exceed 140°F, the process will continue.

Once the temperature reaches 140°F the process will stop, because the enzymes will be deactivated.

This tenderization process makes the meat more flavorful. It is similar to aging meat before it is sold. The longer the hold, the higher degree of tenderization. ***Each hour of holding is equal to one day of aging.***

VRT MODEL:

The Vulcan VRT Model is also a “Rethermalization Oven System.” The VRT Model is specifically designed to retherm chilled/thawed food product as well as prepared frozen food products either in bulk or individually wrapped and sealed packages.

BENEFITS OF COOK & HOLD OVENS

Superior Results: Low temperature roasting has been recognized as the best method for preparing meat and poultry because of increased tenderness, more even roasting, and a juicier product.

Increased Sales: You will attract more customers and have more repeat business because you are now producing a superior product in your market area. All of your products will be unique, from prime rib and chicken to BBQ ribs, pork roasts, and even bakery items!

Reduced Energy Costs: It costs significantly less to run a Vulcan Cook & hold Oven instead of a conventional oven. Also, in most areas, no exhaust hood is needed.

Reduced Shrinkage of Product: You can cut your percent of shrinkage from 25 to 30% down to 5 to 10%. This means more servings to sell to your customers! The Vulcan Cook & Hold Oven can pay for itself in just months, depending on your volume.

Reduced Labor Cost: Your cooks do not have to come in early to put roasts in or stay late to take them out of the oven. Holding banquet foods in a Vulcan Cook & Hold Oven reduces that last minute party prep to almost nothing.

COMPARISON OF COOK & HOLD OVENS

“The Comparison Stops Here” – more than a catchy slogan, it’s a fact.

Convection ovens, unlike Vulcan Cook & Hold Ovens, blast high temperature dry air over the product. The end result with convection oven cooking is excessive and unnecessary shrinkage.

Vulcan Cook & Hold Oven Systems:

1. Offer a **lifetime heating element warranty.**
2. Provide a **natural roasted brown, caramelized product without coloring agents.** “You can taste the difference.”
3. **Can bake anything** from meat, poultry, fish, cakes, cookies, puff pastries, and even popovers.

4. **Do not require a ventilation hood.**
5. Are **accurate**, plus or minus 5°F.
6. Are **easy to clean**. (Power module lifts off.) (Fig. 1)
7. Have **stainless steel construction** inside and out.

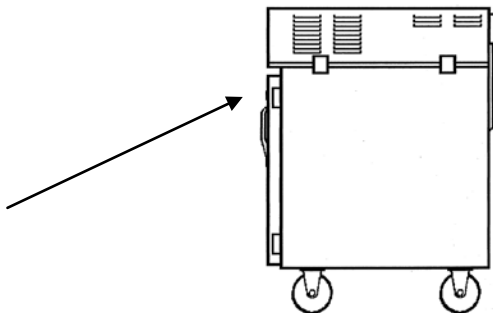


Fig. 1

INSTALLATION

Before installing, verify that the electrical service agrees with the specifications on the rating plate located on the lower back corner of the oven. (Fig. 4) If the supply and equipment requirements do not agree, do not proceed with unpacking and installation. Contact your Vulcan-Hart Customer Service Department immediately.

UNPACKING:

The oven was inspected before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of the shipment. Immediately after unpacking, check for possible shipping damage to the oven.

If the oven is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Carefully unpack and place in a work accessible area as near the installation position as possible.

1. Open oven door(s) and remove packing material.

2. Check under oven or separate package for racks, pans, etc.
3. Peel off vinyl protection film from oven.

CLEANING:

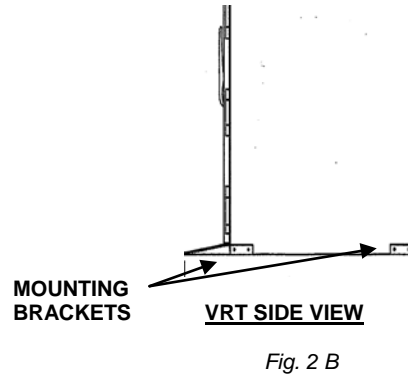
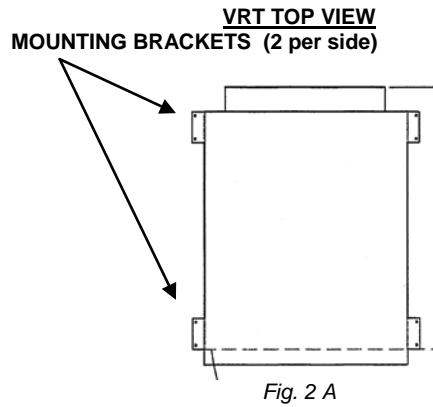
The oven should be thoroughly cleaned prior to putting into service. Refer to cleaning instructions in this manual.

LOCATION:

For efficient oven operation, choose a location that will provide easy loading and unloading without interfering with the final assembly of food orders. The installation location must allow adequate clearances for servicing and proper operation.

VRT Models:

The Ramp Unit must be mounted to the floor with supplied mounting brackets and bolts, hard wired by a certified electrician, and sealed to the floor with NSF listed sealant. (Fig.2A & 2B)



ELECTRICAL REQUIREMENTS

ELECTRICAL CODES & STANDARDS:

The oven must be installed in accordance with:

In the United States of America:

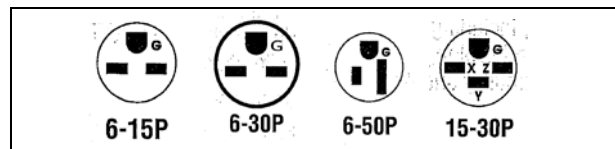
1. State and Local Codes.
2. National Electrical Code, ANSI/NFPA-70 (latest edition.) Copies may be obtained from: The National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269.
1-617-770-3000 www.nfpa.org

In Canada:

1. Local Codes.
2. Canadian Electrical Code, CSA C22.1 (latest edition.) Copies may be obtained from: The Canadian Standard Association.
www.csa.ca

ELECTRICAL CONNECTIONS:

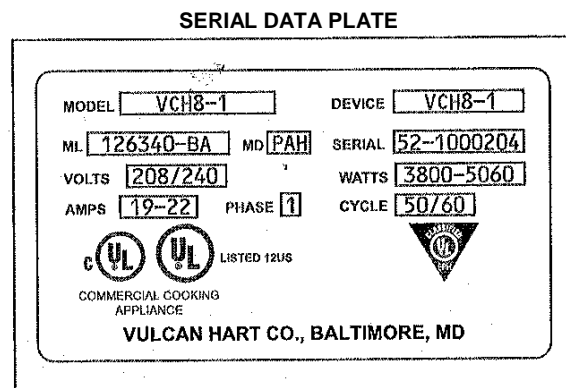
The oven is factory wired for single phase 208/240 volt or three phase operation. All ovens are equipped with a 6 foot cord and NEMA 6-15, 6-30, 6-50, or a 15-30 plug as standard equipment. (Fig. 3)



(Fig.3)

Refer to wiring diagrams and Specification Chart in the back of this manual.

The cord and plug supplied is a suitable durable cord with a proper strain relief.



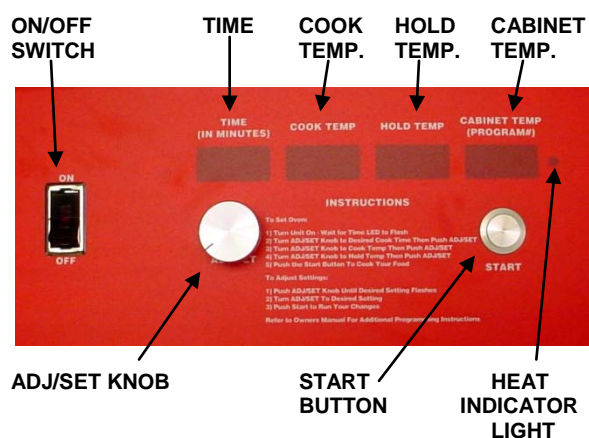
(Fig. 4)

OPERATION

CONTROLS

⚠ WARNING The Oven and its parts are hot. Be very careful when operating, cleaning, or servicing the oven.

All operating controls are located on the front Control Panel(s). The oven is supplied with individual operating controls for each oven cavity.



Power On / Off Switch

The power On/Off switch turns the oven on or off.

TIME (IN MINUTES)

Displays set time.

COOK TEMP.

Displays set Cooking Temperature.

HOLD TEMP.

Displays set Holding Temperature.

CABINET TEMP. (PROGRAM#)

Displays interior temperature, displays programming number in programming mode.

ADJ / SET

ADJ / SET Knob allows Adjustment and Setting changes.

START

Start Button will start the operation or pre-set settings.

BEFORE FIRST USE

1. **Thoroughly clean the oven before initial use.** Please refer to cleaning instructions in this manual. (Pg. 13)
2. **Test the oven** to verify that the oven operates normally. Please refer to "Testing The Oven" procedure in this manual. (Pg.9)

MANUAL OPERATION

⚠ WARNING The Oven and its parts are hot. Be very careful when operating, cleaning, or servicing the oven.

1. **Switch ON/OFF Switch to ON position.**

Wait approx. 3 seconds

TIME (IN MINUTES) starts blinking.

2. **Turn ADJ/SET Knob** to desired cook time.
3. **Push ADJ/SET Knob** to set cooking time.

Cook Temp. starts blinking.

4. **Turn ADJ/SET Knob** to desired cook temperature.
5. **Push ADJ/SET Knob** to set cooking temperature.
Hold Temp. starts blinking.
6. **Turn ADJ/SET Knob** to desired holding temperature.
7. **Push ADJ/SET Knob** to set holding temperature.
8. **Push the Start Button.**

SETTING ADJUSTMENT

At any time you can adjust the setting by:

1. **Push the ADJ/SET Knob** until the desired setting flashes.
2. **Turn the ADJ/SET Knob** to desired time/temperature.
3. **Push the Start Button** to set your changes.

QUICK CYCLE

The Oven is programmed with default settings of 100°F for the Cooking Temperature and Holding Temperature.

To start Quick Cycle:

1. **Switch ON/OFF Switch to ON.**
2. **Press START Button.**

PRE-PROGRAMMED CYCLES

The Oven can be programmed for 9 cooking/holding cycles. To program each cycle, P-1 through 9, use the following instructions.

PROGRAMMING:

From the "Idle State" while the Time is blinking:

1. **Press and Hold the ADJ/SET Button for 3 seconds.** The time will no longer blink.

The Cabinet Temp. will display "P-1" and is blinking. If P-1 is the desired cycle, go to step 3.

2. If P-2 through 9 is the desired cycle, **Rotate the ADJ/SET Knob** to the desired pre-programmed cycle.
3. **Press and Hold the ADJ/SET Knob for 3 seconds.**
Time will start blinking.
4. **Rotate the ADJ/SET Knob** to desired time.
5. **Press the ADJ/SET Knob** to accept the time.
Cook Temp. will start blinking.
6. **Rotate the ADJ/SET Knob** to desired cooking temperature.
7. **Press the ADJ/SET Knob** to accept Cook Temp.

Hold Tem. will start blinking.

8. **Rotate the ADJ/SET Knob** to desired holding temperature.
9. **Press the ADJ/SET Knob** to accept Hold Temp.

OPERATING:

1. **Switch ON/OFF Switch to ON.**

During the "Idle State/Time is blinking":

2. **Press and Hold the ADJ/SET Knob for 3 seconds.** The time will no longer blink.

The Cabinet Temp. will display "P-1" and is blinking.

3. **Rotate ADJ/SET Knob** to desired pre-programmed cycle: P-1 through 9.
4. **Press Start Button.**

You can push the ADJ/SET Knob any time to abort the cycle and return to idle.

TESTING THE OVEN

Before using the oven for the first time, verify that the oven operates normally.

1. Check that the oven is connected to the correct power source.
2. Turn the oven ON at the power switch.
3. Set the HOLD TEMP. to 140°F.
4. Check that the oven's blower motors/circulating fans, located at the top of the oven, are running.

The oven has cooling/exhaust fans located at the left side of the unit. These fans may not operate when the oven is first turned on. The cooling /exhaust fans only operate when the thermostat to which they are connected requires them to cool the electrical components.

5. Check that the heating indicator light is lit.
6. Check that the oven is warming to the displayed holding temperature.
7. Set the TIME to 2 hours. Set the COOK TEMP. to 250°F. Push the START Button.
8. Check that the COOK TEMP. display has been blanked and the HOLD TEMP. display is lighted.
9. Check the interior rear of the oven to ensure that the oven is heating.

If all of these functions perform satisfactory, the oven is ready for operation.

VENTILATION HOOD REQUIREMENTS

Some local State Codes require the use of a ventilation hood for equipment operating in excess of 250°F. Many will allow operation of Rethermalization Ovens at lower temperatures. Please contact a Service Agency to modify this parameter, if needed to meet local State Codes.

ERR TOO HOT – ALARM

The oven reports an “**Over Temperature Condition**” any time the oven temperature reaches **400°F** or higher.

When this condition exists, the oven will sound an audible alarm by emitting a triple beep (**3 quick short beeps**) every **2 seconds** and it will **flash** the message “**Err too Hot**” on the display to alert nearby staff.

This **audible alarm may be temporarily cancelled for 3 minutes by pushing the ADJ/SET Knob**. After the 3 minutes have expired, the alarm will begin beeping again.

The error message on the display cannot be cancelled. The proper action when this alarm is present is to **Turn the oven OFF, unplug the unit, and call for service.**

SHUTDOWN

⚠ WARNING The Oven and its parts are hot. Be very careful when operating, cleaning, or servicing the oven.

1. Switch ON/OFF switch to OFF position.
2. Open door slightly to allow ventilation and a cool down period.

The oven’s cooling/exhaust fans located at the left side of the unit will operate until the thermostat sensor shuts them off.

EXTENDED SHUTDOWN

1. Perform the Shutdown procedure.
2. Unplug the oven.
3. After oven has cooled down, thoroughly clean the oven according to the Cleaning Procedure in this manual.
4. Leave the oven door(s) slightly open to allow ventilation and preservation of door gasket(s).

MAINTENANCE

CLEANING

▲ WARNING The Oven and its parts are hot. Be very careful when operating, cleaning, or servicing the oven.

▲ WARNING *Always unplug electrical power supply before cleaning.*

Avoid splashing water into upper areas of the oven to prevent damage to electrical components or connections.

Never spray the unit with a hose.

Never use harsh chemicals or abrasive pads to clean the oven.

DAILY:

1. Unplug electrical power supply.
2. Allow oven to go through cool-down period before cleaning.
3. Remove the Interior Side Racks
4. Take the Interior Side Racks to a sink or dishwasher for a thorough cleaning. Use a mild soap and water solution to clean these items.
5. If necessary, clean the interior of the oven with a damp cloth. Wipe dry with a soft dry cloth.
6. Reassemble oven.
7. Clean the exterior of the oven with a clean damp cloth.

HEAVY-DUTY CLEANING:

For heavy-duty cleaning, use warm water, a degreaser, and a plastic, stainless steel, or scotch-brite pad. Never rub in a circular motion. Always rub gently in the direction of the steel grain. Rinse thoroughly and wipe dry with a soft cloth.

The Power Module is removable. To remove the Power Module, unclasp the 4 spring loaded clasps (2 per side). **Each Power Module weighs approximately 70 lbs., please follow the lifting guidelines of your facility.** (Fig. 1)

STAINLESS STEEL CARE

CLEANING:

Stainless Steel contains 70 – 80% iron, which will rust if not properly maintained. Stainless Steel also contains 12 – 30% chromium, which forms an invisible passive, protective film that shields against corrosion.

If the protective film remains intact, the stainless steel will remain intact. However, if the film is damaged, the stainless steel can break down and rust.

PREVENTIVE CARE:

To prevent stainless steel break-down, follow these steps:

1. **Never use any metal tools, scrapers, files, wire brushes, or scouring pads (except for stainless steel scouring pads,)** which will mar the surface.

2. **Never use steel wool** – which will leave behind particles that will rust.
3. **Never use acid-based or chloride containing cleaning solutions** – which will break down the protective film.
4. **Never rub in a circular motion.** Always rub gently in the direction of the steel grain.
5. **Never leave any food products or salt on the surface.** Many foods are acidic. Salt contains chloride.

PRESERVING & RESTORING:

Special stainless steel polishing cleaners can preserve and restore the protective film.

Preserve the life of stainless steel with a regular application of a high-quality stainless steel polishing cleaner, as a final step to daily cleaning.

If signs of breakdown appear, restore the stainless steel surface. First, thoroughly clean, rinse, and dry the surface. Then, on a daily basis, apply a high-quality stainless steel polish according to manufacturer's instructions.

HEAT TINT:

Darkened areas, called "heat tint," may appear on stainless steel exposed to excessive heat. Excessive heat causes

the protective film to thicken. This is unsightly, but is not a sign of permanent damage.

To remove heat tint, follow the routine cleaning procedure. Stubborn heat tint will require heavy-duty cleaning. To reduce heat tint, limit the exposure of equipment to excessive heat.

DOOR GASKET CARE

DOOR GASKET:

At least once a week, thoroughly check the door gasket for damage/wear. A damaged gasket can cause inefficient and unsatisfactory operation of the oven.

If the gasket requires cleaning:

1. Gently wash gasket using a moist cloth, a mild detergent solution, and warm water.
2. Rinse with a fresh cloth moistened in warm water to remove all traces of detergent.
3. Gently wipe dry with a clean dry cloth.

Never apply food oils, or petroleum lubricants directly to the gasket(s). Petroleum based solvents and lubricants will reduce the gasket's life.

COOKING

INTRODUCTION

This cooking guide has been produced for your Vulcan Cook & Hold Oven System. It should be used as a handy reference when using your oven. The guide has been developed to help answer questions which you may have relating to product preparation as well as making you familiar with the operation of your Cook & Hold Oven.

When using your oven, experiment with your own house specialties. The degree of doneness varies based upon individual preferences. These preferences can be easily accomplished by varying the recommended time guidelines in this manual. The guidelines which are presented in this manual are suggested and have been tested to insure product preparation as indicated.

The concept of “Low Temperature Cooking” is not a science, it is an art. Chefs from around the world vary in terms of the doneness and appearance in the products which they prefer. Therefore, we suggest first understanding what your Oven System will do for the multitude of applications available to you.

COOKING RACK

Depending upon the size of the Cook & Hold Oven, each unit is supplied with a specially designed cooking rack(s). The cooking rack must be used when cooking food products to insure absolute product quality and integrity.

The cooking rack is simply placed inside a standard 18” x 26” sheet tray (2/1 Gastronome) and the product which is to be cooked and held is placed on top of the cooking rack. When more than one product is being prepared, the food products should not be cramped together onto one cooking rack. Sufficient room should separate the products on a single cooking rack to insure proper circulation of air around the product.

When loading the oven, an additional 18” x 26” sheet tray, in an inverted position, (*Fig. 5*) should be placed directly above the food product being prepared. This creates the necessary air flow pattern to produce highly desirable caramelization and uniform roasting of the product.

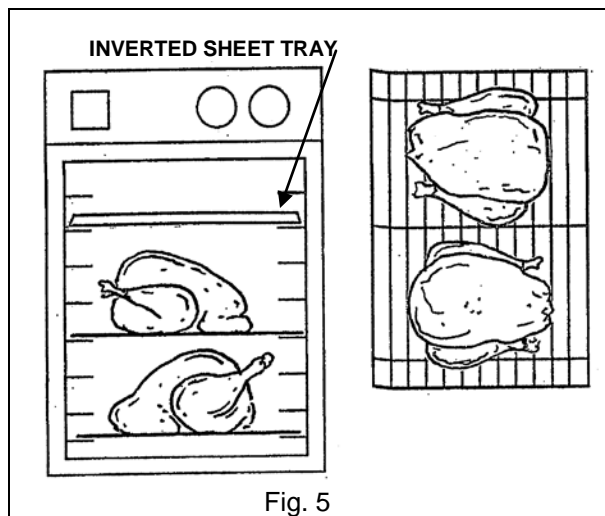


Fig. 5

A helpful hint when loading your food product on the cooking rack is to either line your 18” x 26” sheet tray with foil, or spray with a quality vegetable oil. This helps with easy clean up after use.

BAKERY PRODUCTS

The Cook & Hold Oven System is much more than a prime rib oven. Unlike our competitors, you can do a full range of bakery products. By observing a few simple rules, you can bake: cakes, muffins, cookies, pies, breads, puff pastry, and even beautiful (light as a cloud) popovers and cream puffs.

For Bakery Products:

1. Pre-heat oven before baking.
2. Observe proper loading procedures.

3. Proof yeast products about 50% less than usual.
4. Rotate pans, when product is about ½ done, as you would with any oven.

Baking time takes a little longer in the Cook & Hold Oven, but the results are worth the few minutes extra.

You are baking with about 6000 BTU's compared to 60,000 to 80,000 BTU's in a convection oven. During the extra baking time, think about how you want to invest your energy savings.



COOKING AND HOLDING GUIDE

Please note that as products vary, as well as other elements such as altitude, so shall actual cooking times and temperatures. These should be adjusted as needed based upon your actual experience. Finished product temperatures should be verified manually, prior to serving, in order to insure food safety.

PRODUCT	(DETAILS) WEIGHT	COOK TIME	COOK TEMP.	HOLD TIME	HOLD TEMP.	MAX. INTERNAL TEMP.	LOADING GUIDELINES
Prime Rib	(USDA #109) 20 lbs.	5 hrs.	225° F	4 hrs. min.	140° F	135° F	2 per shelf
Boneless Rib eye	(USDA #112A) 12 lbs.	3 hrs	225° F	4 hrs. min.	140° F	135° F	3 per shelf
Top Round	(USDA #168) 18-20 lbs.	4½-5 hrs.	225° F	4 hrs. min.	140° F	130° F	2 per shelf
Steamship Round	(USDA #160) 60 lbs.	10 hrs.	225° F	4 hrs. min.	140° F	130° F	1 per shelf
Bottom Round	(USDA #170) 20 lbs.	5 hrs.	225° F	8 hrs. min.	140° F	130° F	2 per shelf
Boneless Strip Loin	(USDA #180) 12 lbs.	3 hrs.	225° F	4 hrs. min.	140° F	130° F	3 per shelf
Whole Tenderloin	(USDA #190) 10 lbs.	2½ hrs.	225° F	2 hrs. min.	140° F	130° F	4 per shelf
Top Sirloin Butt	(USDA #184) 12-14 lbs.	3 hrs.	225° F	4 hrs. min.	140° F	135° F	3 per shelf
Beef Short Ribs	10 lbs.	4 hrs.	225° F	4 hrs. min.	155° F	165° F	1 per shelf
Cubed Steaks	10 lbs.	4 hrs.	225° F	3 hrs. min.	160° F	160° F	1 tray per shelf
Beef Back Ribs	30 lbs.	6 hrs.	225° F	4 hrs.	160° F	160° F	4 per shelf
Beef Stew	(Stew Meat) 10 lbs.	4 hrs.	225° F	6 hrs. min.	150° F	175° F	1 tray per shelf
Corned Beef	12 lbs.	4 hrs.	250° F	4 hrs. min.	150° F	165° F	2 per shelf
Frozen Burgers	7-8 lbs.	45 min.	225° F	4 hrs. max	150° F	165° F	24 per shelf
Fresh Ham	12 lbs.	6 hrs.	250° F	4 hrs.	160° F	165° F	2 per shelf
Cooked Cured Ham	12 lbs.	4 hrs.	250° F	4 hrs.	160° F	135° F	2 per shelf
Pork Back Ribs	(USDA #422) 10 lbs.	4 hrs.	250° F	3 hrs. max.	160° F	175° F	6 slabs per shelf
Pork Spare Ribs	30 lbs.	4 hrs.	250° F	4 hrs.	160° F	175° F	5 slabs per shelf
Fresh Sausages	10 lbs.	2 hrs.	225° F	5 hrs. max	160° F	175° F	10 lbs. per shelf
Pre-Cooked Sausage	10 lbs.	1¼ hr.	250° F	5 hrs. max	160° F	160° F	10 lbs. per shelf
Roast Suckling Pig	30 lbs.	6 hrs.	250° F	3 hrs. min.	160° F	170° F	1 per shelf
Bacon		40 min	350° F	n/a	n/a	n/a	36 slices per shelf

PRODUCT	(DETAILS) WEIGHT	COOK TIME	COOK TEMP.	HOLD TIME	HOLD TEMP.	MAX. INTERNAL TEMP.	LOADING GUIDELINES
Chicken Wings	10 lbs.	45 min.	350° F	n/a	150° F	165° F	10 lbs. per shelf
Chicken Pieces	10 lbs.	2¼ hrs.	250° F	1 hr. max.	150° F	170° F	10 lbs. per shelf
Whole Chickens	20 lbs.	2½ hrs.	250° F	5 hrs. max.	150° F	170° F	6 per shelf
Rotisserie Chicken	16-17 lbs.	2½ hrs.	275° F	1 hr. max.	160° F	170° F	6 per shelf
Whole Turkeys	20 lbs.	4½ hrs.	250° F	5 hrs. max.	170° F	170° F	2 per shelf
Turkey Breast,	10 lbs.	4 hrs.	250° F	1 hr.	160° F	160° F	3 per shelf
Roast Duckling	18 lbs.	1½ hrs.	350° F	3 hrs. max.	160° F	170° F	6 per shelf
Rack of Lamb	18 lbs.	3½ hrs.	250° F	3 hrs. max.	140° F	140° F	15 racks per shelf
Braised Lamb Shanks	10-12 lbs.	4 hrs.	250° F	4 hrs. min.	160° F	180° F	1 tray per shelf
Fish Filets	10 lbs.	40 min.	225° F	4 hrs. max.	160° F	160° F	10 lbs. per shelf
Sheet Cakes	18" x 26"	1¼ hrs.	300° F	n/a	n/a	190° F	1 per shelf
Kaiser Rolls		35 min.	350° F	n/a	n/a	190° F	15 per shelf
Italian Bread		40 min.	350° F	n/a	n/a	190° F	6 per shelf
Cookies	Various Types	20-35 min.	325° F	n/a	n/a	n/a	24 per shelf
Pies w/top crust	Various Types 9" dia.	1¼ hrs.	350° F	n/a	n/a	n/a	3 per shelf
Dinner Rolls		30 min.	350° F	n/a	n/a	n/a	42 per shelf
Clear Soups	12" x 20" pans	3 hrs.	250° F	Overnight	160° F	175° F	1 pan per shelf
Frozen Pizzas	18" diameter	40 min.	350° F	2 hrs. max.	160° F	175° F	2 per shelf
Baked Potatoes	12" x 20" pans	1¼ hrs.	350° F	1½ hrs.	170° F	200° F	30 per shelf
Rice	1 Quart Dry	2 hrs.	250° F	18 hrs. max.	150° F	160° F	1 pan per shelf
Frozen Entrees	1 Quart Dry	3 hrs.	250° F	Overnight	160° F	165° F	2 pans per shelf

RE THERMALIZATION GUIDE

ENTRÉE	OVEN TEMP.	REHEAT TIME	HOLD TEMP.	MIN. HOLD TIME
Baked Rotini	225°F	60 min.	160°F	20 min.
Beef & Noodles	225°F	54 min.	160°F	20 min.
Breaded Chicken Pattie on Bun	225°F	60 min.	165°F	20 min.
Burrito	250°F	48 min.	160°F	20 min.
Cheesy Bread/Italian Dunker Sauce	200°F	54 min.	155°F	15 min.
Cheesy Chili	225°F	54 min.	160°F	15 min.
Chicken & Noodles	225°F	54 min.	160°F	20 min.
Chicken & Rice	225°F	54 min.	160°F	20 min.
Chicken Dippers	225°F	54 min.	160°F	20 min.
Chicken Fryz	225°F	48 min.	160°F	20 min.
Chicken Leg	225°F	60 min.	155°F	20 min.
Chicken Nuggets	225°F	60 min.	160°F	20 min.
Chik'n O's, Zesty	225°F	54 min.	160°F	20 min.
French Toast/Sausage Links	225°F	42 min.	160°F	15 min.
Grilled Cheese Sandwich	200°F	42 min.	155°F	15 min.
Grilled Chicken on Bun	225°F	60 min.	165°F	20 min.
Ham & Cheese English Muffin	200°F	54 min.	160°F	20 min.
Hamburger on Bun	250°F	60 min.	165°F	20 min.
Hot Dog on Bun	225°F	54 min.	160°F	20 min.
Italian Spaghetti	250°F	54 min.	160°F	20 min.
Macaroni & Cheese	225°F	48 min.	155°F	20 min.
Mexican Cheese Sauce	200°F	42 min.	155°F	20 min.
Mini Corndogs	225°F	54 min.	160°F	15 min.
Pancakes/Sausage Links	225°F	42 min.	160°F	15 min.
Pizza Dippers	225°F	54 min.	160°F	20 min.
Pizza, Cheese	200°F	42 min.	160°F	20 min.
Pizza, Pepperoni	200°F	54 min.	160°F	20 min.
Pizza, Sausage	200°F	54 min.	160°F	20 min.
Ravioli	250°F	60 min.	165°F	20 min.
Sausage Mini Bites	225°F	54 min.	160°F	15 min.
Steak Nuggets	225°F	60 min.	160°F	20 min.
Taco Boat	225°F	42 min.	160°F	20 min.
Tacos	225°F	42 min.	160°F	20 min.
Turkey & Noodles	225°F	54 min.	160°F	20 min.
Turkey Manhattan	225°F	54 min.	165°F	20 min.

GRAMS - LBS/OZ CONVERSIONS

g. lbs. + oz.		g. lbs. + oz.		g. lbs. + oz.		g. lb. + oz.		g. lbs. + oz.	
25	0.9	1025	2 4.2	2025	4 7.4	3025	6 10.7	4025	8 14.0
50	1.8	1050	2 5.0	2050	4 8.3	3050	6 11.6	4050	8 14.9
075	2.7	1075	2 5.9	2075	4 9.2	3075	6 12.5	4075	8 15.7
100	3.5	1100	2 6.9	2100	4 10.1	3100	6 13.3	4100	9 0.6
125	4.4	1125	2 7.7	2125	4 11.0	3125	6 14.2	4125	9 1.5
150	5.3	1150	2 8.6	2150	4 11.8	3150	6 15.1	4150	9 2.4
175	6.2	1175	2 9.4	2175	4 12.7	3175	7 0	4175	9 3.3
200	7.1	1200	2 10.3	2200	4 13.6	3200	7 0.9	4200	9 4.2
225	7.9	1225	2 11.2	2225	4 14.5	3225	7 1.8	4225	9 5.0
250	8.8	1250	2 12.1	2250	4 15.4	3250	7 2.6	4250	9 5.9
275	9.7	1275	2 13.0	2275	5 0.2	3275	7 3.5	4275	9 6.8
300	10.6	1300	2 13.9	2300	5 1.1	3300	7 4.4	4300	9 7.7
325	11.5	1325	2 14.7	2325	5 2.0	3325	7 5.3	4325	9 8.6
350	12.3	1350	2 15.6	2350	5 2.9	3350	7 6.2	4350	9 9.4
375	13.2	1375	3 0.5	2375	5 3.8	3375	7 7.0	4375	9 10.3
400	14.1	1400	3 1.4	2400	5 4.7	3400	7 7.9	4400	9 11.2
425	15.0	1425	3 2.3	2425	5 5.5	3425	7 8.8	4425	9 12.1
450	15.9	1450	3 3.1	2450	5 6.4	3450	7 9.7	4450	9 13.0
475	1 0.8	1475	3 4.0	2475	5 7.3	3475	7 10.6	4475	9 13.9
500	1 1.6	1500	3 4.9	2500	5 8.2	3500	7 11.5	* 4500	9 14.7
525	1 2.5	1525	3 5.8	2525	5 9.1	3525	7 12.3	4525	9 15.6
550	1 3.4	1550	3 6.7	2550	5 10.0	3550	7 13.2	4550	10 0.5
575	1 4.3	1575	3 7.6	2575	5 10.8	3575	7 14.1	4575	10 1.4
600	1 5.2	1600	3 8.4	2600	5 11.7	3600	7 15.0	4600	10 2.3
625	1 6.0	1625	3 9.3	2625	5 12.6	3625	7 15.9	4625	10 3.1
650	1 6.9	1650	3 10.2	2650	5 13.5	3650	8 0.8	4650	10 4.0
675	1 7.8	1675	3 11.1	2675	5 14.4	3675	8 1.6	4675	10 4.9
700	1 8.7	1700	3 12.0	2700	5 15.2	3700	8 2.5	4700	10 5.8
725	1 9.6	1725	3 12.8	2725	6 0.1	3725	8 3.4	4725	10 6.7
750	1 10.5	1750	3 13.7	2750	6 1.0	3750	8 4.3	4750	10 7.6
775	1 11.3	1775	3 14.6	2775	6 1.9	3775	8 5.2	4775	10 8.4
800	1 12.2	1800	3 15.5	2800	6 2.8	3800	8 6.0	4800	10 9.3
825	1 13.1	1825	4 0.4	2825	6 3.6	3825	8 6.9	4825	10 10.2
850	1 14.0	1850	4 1.3	2850	6 4.5	3850	8 7.8	4850	10 11.1
875	1 14.9	1875	4 2.1	2875	6 5.4	3875	8 8.7	4875	10 12.0
900	1 15.7	1900	4 3.0	2900	6 6.3	3900	8 9.6	4900	10 12.8
925	2 0.6	1925	4 3.9	2925	6 7.2	3925	8 10.5	4925	10 13.7
950	2 1.5	1950	4 4.8	2950	6 8.1	3950	8 11.3	4950	10 14.6
975	2 2.4	1975	4 5.7	2975	6 8.9	3975	8 12.2	4975	10 15.5
1000	2 3.3	2000	4 6.5	3000	6 9.8	4000	8 13.1	5000	11 0.4

—1,000 Grams = 1 Kilogram
 —1 Kilogram = 2.2 Lbs
 —To Convert Kilograms To Lbs.....

Formula: 2.2 Lbs
 X Kilograms
 = U.S. Pounds

* Example From Above: 4.5 Kilograms = **9.9 Lbs**
 Count Three Decimal Points

TEMPERATURES															
Degrees Fahrenheit to Degrees Centigrade								Degrees Centigrade to Degrees Fahrenheit							
F	C	F	C	F	C	F	C	C	F	C	F	C	F	C	F
-40	-40.00	+30	-1.11	+80	+26.67	+250	+121.11	-40	-40.0	+5	+41.0	+40	+104.0	+175	+347
-38	-38.89	31	-0.56	81	27.22	255	123.89	-38	-36.4	6	42.8	41	105.8	180	356
-36	-37.78	32	-0.00	82	27.78	260	126.67	-36	-32.8	7	44.6	42	107.6	185	365
-34	-36.67	33	+0.56	83	28.33	265	129.44	-34	-29.2	8	46.4	43	109.4	190	374
-32	-35.56	34	1.11	84	28.89	270	132.22	-32	-25.6	9	48.2	44	111.2	195	383
-30	-34.44	35	1.67	85	29.44	275	135.00	-30	-22.0	10	50.0	45	113.0	200	392
-28	-33.33	36	2.22	86	30.00	280	137.78	-28	-18.4	11	51.8	46	114.8	205	401
-26	-32.22	37	2.78	87	30.56	285	140.55	-26	-14.8	12	53.6	47	116.6	210	410
-24	-31.11	38	3.33	88	31.11	290	143.33	-24	-11.2	13	55.4	48	118.4	215	419
-22	-30.00	39	3.89	89	31.67	295	146.11	-22	-7.6	14	57.2	49	120.2	220	428
-20	-28.89	40	4.44	90	32.22	300	148.89	-20	-4.0	15	59.0	50	122.0	225	437
-18	-27.78	41	5.00	91	32.78	305	151.67	-19	-2.2	16	60.8	55	131.0	230	446
-16	-26.67	42	5.56	92	33.33	310	154.44	-18	-0.4	17	62.6	60	140.0	235	455
-14	-25.56	43	6.11	93	33.89	315	157.22	-17	+1.4	18	64.4	65	149.0	240	464
-12	-24.44	44	6.67	94	34.44	320	160.00	-16	3.2	19	66.2	70	158.0	245	473
-10	-23.33	45	7.22	95	35.00	325	162.78	-15	5.0	20	68.0	75	167.0	250	482
-8	-22.22	46	7.78	96	35.56	330	165.56	-14	6.8	21	69.8	80	176.0	255	491
-6	-21.11	47	8.33	97	36.11	335	168.33	-13	8.6	22	71.6	85	185.0	260	500
-4	-20.00	48	8.89	98	36.67	340	171.11	-12	10.4	23	73.4	90	194.0	265	509
-2	-18.89	49	9.44	99	37.22	345	173.89	-11	12.2	24	75.2	95	203.0	270	518
0	-17.78	50	10.00	100	37.78	350	176.67	-10	14.0	25	77.0	100	212.0	275	527
+1	-17.22	51	10.56	105	40.55	355	179.44	-9	15.8	26	78.8	105	221.0	280	536
2	-16.67	52	11.11	110	43.33	360	182.22	-8	17.6	27	80.6	110	230.0	285	545
3	-16.11	53	11.67	115	46.11	365	185.00	-7	19.4	28	82.4	115	239.0	290	554
4	-15.56	54	12.22	120	48.89	370	187.78	-6	21.2	29	84.2	120	248.0	295	563
5	-15.00	55	12.78	125	51.67	375	190.55	-5	23.0	30	86.0	125	257.0	300	572
6	-14.44	56	13.33	130	54.44	380	193.33	-4	24.8	31	87.8	130	266.0	305	581
7	-13.89	57	13.89	135	57.22	385	196.11	-3	26.6	32	89.6	135	275.0	310	590
8	-13.33	58	14.44	140	60.00	390	198.89	-2	28.4	33	91.4	140	284.0	315	599
9	-12.78	59	15.00	145	62.78	395	201.67	-1	30.2	34	93.2	145	293.0	320	608
10	-12.22	60	15.56	150	65.56	400	204.44	0	32.2	35	95.0	150	302.0	325	617
11	-11.67	61	16.11	155	68.33	405	207.22	+1	33.8	36	96.8	155	311.0	330	626
12	-11.11	62	16.67	160	71.11	410	210.00	2	35.6	37	98.6	160	320.0	335	635
13	-10.56	63	17.22	165	73.89	415	212.78	3	37.4	38	100.4	165	329.0	340	644
14	-10.00	64	17.78	170	76.67	420	215.56	4	39.2	39	102.2	170	338.0	345	653
15	-9.44	65	18.33	175	79.44	425	218.33								
16	-8.89	66	18.89	180	82.22	430	221.11								
17	-8.33	67	19.44	185	85.00	435	223.89								
18	-7.78	68	20.00	190	87.78	440	226.67								
19	-7.22	69	20.56	195	90.55	445	229.44								
20	-6.67	70	21.11	200	93.33	450	232.22								
21	-6.11	71	21.67	205	96.11	455	235.00								
22	-5.56	72	22.22	210	98.89	460	237.78								
23	-5.00	73	22.78	215	101.67	465	240.55								
24	-4.44	74	23.33	220	104.44	470	243.33								
25	-3.89	75	23.89	225	107.22	475	246.11								
26	-3.33	76	24.44	230	110.00	480	248.89								
27	-2.78	77	25.00	235	112.78	485	251.67								
28	-2.22	78	25.56	240	115.56	490	254.44								
29	-1.67	79	26.11	245	118.33	495	257.22								

LOCKOUT / TAGOUT PROCEDURE



⚠ WARNING Always perform the Lockout / Tagout Procedure before removing any sheet metal panels or attempting to service this equipment.

The Lockout / Tagout Procedure is used to protect personnel working on an electrical appliance. Before performing any type of maintenance or service on an electrically operated appliance, follow these steps:

1. In electrical box, place unit's circuit breaker into OFF position.
2. Place a lock or other device on electrical box cover to prevent someone from placing circuit breaker ON.
3. Place a tag on electrical box cover to indicate that unit has been disconnected for service and power should not be restored until tag is removed by maintenance personnel.
4. Disconnect unit power cord from electrical outlet.
5. Place a tag on cord to indicate that unit has been disconnected for service and power should not be restored until tag is removed by maintenance personnel.

SERVICE & PARTS INFORMATION

To obtain Service and Parts information concerning this model, contact Vulcan-Hart Service Department at the address listed on the front cover of this manual or refer to our website: www.vulcanhart.com for a complete listing of Authorized Service and Parts depots.

Customer Service	1-800-814-2028
Technical Service	1-800-814-2028
Service Parts	1-800-814-2028

When calling for service, have the model number and serial number available.

TROUBLESHOOTING

SYMPTOMS	POSSIBLE CAUSES	REMEDY
Oven not operating	Oven not connected to power source	Connect oven to power source
	ON/OFF switch not ON	Press Power ON/OFF switch to ON
	No power	Check circuit breaker
Indicator Lights are lit but Cooling Fan(s) are NOT operating	Oven is below 150°F.	This is normal when unit is cold. If unit is above 150°F., Contact Authorized Service Provider.
	Defective: connection, wiring, fan, thermostat	Contact Authorized Service Provider
Oven compartment IS heating and Blower Motor IS NOT operating with Power Switch ON	Defective connection or wiring to motor	Contact Authorized Service Provider
Oven compartment IS NOT heating and Blower Motor IS operating with Power Switch ON	Defective Cooking Temperature Thermostat	Set Cooking Thermostat to 250°F., wait several minutes and check the rear of the oven for heating. Both the Power Switch and Cooking Temperature Indicator Lights will be lit. If oven cavity does not heat, Contact Authorized Service Provider
	Defective Holding Temperature Thermostat	Turn Holding Temperature knob to 250°F. and check for heat at rear of oven cavity. Both the Power Switch and Cooking Temperature Indicator Lights will be lit. If the oven cavity does not heat, Contact Authorized Service Provider.
	Defective High-Limit Thermostat or Heating Element.	Contact Authorized Service Provider
Incorrect oven temperature	Thermostat(s) require calibration	Contact Authorized Service Provider

SPECIFICATIONS

MODEL NO.	PAN QTY.	PAN SIZE	HEIGHT	DEPTH	WIDTH	SHIP WEIGHT	VOLTS	WATTS	AMPS
VCH5	5 ea.	18" x 26"	35¾" 908 mm	37¼" 947 mm	26¼" 667 mm	237# 108 kg.	208	1900	9.6
	10 ea.	12"x20"x2½"					240	2530	11
VCH8	8 ea.	18" x 26"	44½" 1130 mm	37¼" 947 mm	26¼" 667 mm	334 # 152 kg.	208	3800	19
	16 ea.	12"x20"x2½"					240	5060	22
VCH16	16 ea.	18" x 26"	72¾" 1848 mm	37¼" 947 mm	26¼" 667 mm	480# 218 kg.	208	5700	29
	32 ea.	12"x20"x2½"					240	7590	33
VCH88	16 ea.	18" x 26"	83" 2108 mm	37¼" 947 mm	26¼" 667 mm	670# 304 kg.	208	3800	19
	32 ea.	12"x20"x2½"					240	5060	22
VRT32I-R	16 ea.	13"x26" wire baskets	67" 1126 mm	43" 914 mm	34" 870 mm	410# 186 kg.	208	7600	36.5
VRT32I-S	32 ea.	13"x26" wire baskets	73" 1854 mm	36" 914 mm	34" 870 mm	410# 186kg.	208	7600	36.5

WIRING DIAGRAM

